

Fireside, Banyans Catering

The Fireside Grille specializes in creating the kind of catering that is unique to your function. We offer breakfast, lunch, dinner, and a selection of appetizer options that will be sure to tantalize your entire guest's tastes buds. We offer in house catering in our warm lodge style banquet room or we will gladly bring the catering to wherever your function might be. Our banquet room comfortably seats 65 people and is subject to availability. Whether you are requesting a small take out for your family or a formal event for work associates, the Fireside Grille is confident they can take care of your catering needs. We request that you sit back, relax, and enjoy the wonderful atmosphere that only Fireside Grille Catering can create.

Ordering

Our management staff can readily assist you with all of your catering needs. Office hours are from 9:00am to 4:00pm Monday through Friday. We will return your call the same business day if before 3:00pm and all other phone calls will be returned the following day. Please allow at least 48 hours notice when placing orders.

Pick-Up

All menu selections are prepared fresh daily and available for pickup at The Fireside Grille. Located at 1095 Bishop Blvd in Pullman, WA. Orders must be made 48 hours prior to pick up.

Delivery/Drop-Off

Our friendly and professional staff will set-up the catering at the location requested. The staff will light chaffing dishes if needed, arrange the plate ware, set up buffet line, and make sure you are satisfied before they depart.

Full Service

The Fireside Grille specializes in full service caterings. We welcome you to our Colorado Lodge like banquet room that creates a warm atmosphere from our large rocky fireplace, unique lighting, and eclectic artwork. Our banquet room is also equipped with surround sound, microphone capabilities, and a full drop screen for Power Point Presentations. We also can create beautiful caterings wherever your event might take place.

Billing

We accept Visa, Master Card, American Express, Checks, and Purchase Orders.

Breakfast

Continental Buffet \$7.50 per person

Assorted Juices

Plain or Vanilla Yogurt

Fresh Seasonal Fruit

Assorted Pastries, croissants, and muffins

Cravens Fireside Blend Coffee, decaffeinated coffee, and gourmet teas

Add On (per person)

Sausage and Tillamook Cheddar Quiche \$2.00

Vegetable Quiche \$2.00

Home Fried Potatoes \$1.00

Bacon, ham, or Sausage \$2.00

Scrambled Eggs \$1.00

Bagels with assortment of cream cheese, jellies, and butter \$1.00

Eggs Benedict \$3.00
Omelet Station \$5.00
Slicing station \$5.00

Plated Breakfast

Two eggs scrambled bacon and sausage, hash browns, whole wheat toast and a juice bar. \$9.95

Appetizers

Serves 8-10 16-20

Willapa Bay Oysters on the Half Shell	\$24.99	\$49.99
A platter of fresh oysters served on a bed of ice with cocktail sauce and lemon wedges. (Serves two per person)		
Cocktail Prawns	\$29.99	\$59.99
Served with Cocktail Sauce.		
Snow Crab Claws	\$41.99	\$81.99
Alaskan Snow Crab Claws served with Cocktail Sauce.		
Dungeness crab Dip	\$22.50	\$44.50
Cold Dungeness crab dip served with Tim's Chips.		
Satay Chicken	\$39.99	\$79.00
Skewered teriyaki chicken breast served with our own peanut sauce.		
Smoked Salmon Dip	\$24.99	\$49.99
Tender smoked salmon blended with cream cheese, green onions, and our blend of spices. Served with wheat crackers.		
Antipasta Platter	\$44.95	\$88.95
Sliced Italian Salami, olives, marinated artichoke hearts, tomatoes, red onion slices, and Cambazola cheese.		
Seven Layer Dip	\$19.99	\$39.99
Tillamook cheddar, refried beans, seasoned sour cream, onions, olives, tomatoes, and guacamole. Served with a bowl of tortilla chips.		
Cocktail Meatballs	\$24.99	\$49.99
Choose from any of our housemade sauces: BBQ, sweet Kolbi and Pineapple, or Marinara.		

Stuffed Mushrooms	\$24.99	\$49.99
Choose from either Sausage-Parmesan, or Dungeness crab and Shrimp.		

Appetizers Cont.

Serves 8-10 16-20

Buffalo Wings	\$39.99	\$79.00
Spicy or mild Chicken Drumettes with Celery, Carrots, and Bleu Cheese Dressing. Or Kolbi marinated.		

BBQ Pork & Seeds	\$29.99	\$59.99
Marinated BBQ Pork served with Hot Mustard, Ketchup, and Sesame Seeds.		

Bruschetta	\$29.99	\$59.99
Italian Country Bread, Chopped Tomato, Red Onion, Garlic, Basil and Olive Oil.		

Fresh Fruit Platter	\$24.99	\$54.99
Seasonal Fresh Fruits		

Little Smokies	\$24.99	\$49.00
Tender little cheese filled smokies, tossed In our BBQ sauce.		

Vegetable Platters	\$24.99	\$49.00
A seasonal array of Garden Vegetables with Choice of dipping Sauces.		

Crab Cakes	\$84.99	\$169.99
All white lump crab meat mixed with creamy roasted Red peppers, vegetables, and spices.		

Chicken Tenderloins	\$39.99	\$79.99
Breaded and lightly fried all white chicken tenderloins. Served with your choice of BBQ, Honey Mustard, and Sweet and Sour sauces.		

Spinach and Artichoke Dip	\$17.50	\$35.00
Topped with Parmesan and Mozzarella and served with garlic toast points.		
Add Bay Shrimp and Crab	\$39.99	\$79.99

Chicken Potstickers	\$19.95	\$39.95
Chicken and vegetable filled dumplings. Pan seared and steamed, served with Shoyu and Plum dipping sauces.		

Appetizers Cont. **Serves 8-10** **16-20**

English Cucumber Canopy	\$14.95	\$34.95
Sliced English Cucumber topped with Dill sauce and Bay shrimp.		

Cheese and Cracker Platter	\$32.00	\$64.00
A selection of cubed cheese and crackers.		

Deviled Eggs	\$19.95	\$39.95
A platter of Fireside specially made Deviled Eggs with bacon or shrimp.		

Potato Rolls	\$19.95	\$39.95
Your favorite double stuffed potatoes with Tillamook cheddar cheese, bacon bits, and chives all rolled up and deep fried. Served with sour cream and BBQ sauce.		

Carved Meats
 A carving station complete with uniformed carver slicing petite sandwiches on assorted rolls. Each selection is served with the appropriate condiments & serves 50 people.

Top Round Roast Beef	\$134.99
Smoked Pit Ham	\$149.99
Roast Turkey Breast	\$124.99
Prime Rib	\$199.99

Pasta Bar
 Have your own pasta chef up to two hours, who will serve three different pastas, a selection of sauces with an assortment of fillings. Each selection serves 50 people.
 Fillings Include...
 Italian sausage, shrimp, chicken, zucchini, mushrooms, Bay scallops.

\$400.00

Appetizers by the Dozen

Prawns

Cocktail prawns served with White Horseradish sauce.
\$7.50 per dozen

Snow Crab Claws

Snow Crab Claws served with Cocktail sauce.
\$15.50 per dozen

Chicken Skewers

Marinated Teriyaki chicken served with Peanut sauce.
\$18.00 per dozen

Beef Skewers

Kolbi marinated beef tenderloin.
\$26.00 per dozen

Jumbo Shrimp Skewers

Jumbo Shrimp served with Plum sauce
\$26.00 per dozen

Grilled Vegetables Skewers

Fresh Vegetables served with Ranch Dressing.
\$18.50 per dozen

Dungeness crab Cakes

Lightly breaded crab cakes served with Red Pepper Aoli.
\$38.00 per dozen (*minimum of three dozen*)

Dungeness Crab Stuffed Mushrooms

Jumbo mushrooms are stuffed with Dungeness crab,
Sautéed vegetables and Parmesan and cream cheese.
\$30.00 per dozen (*minimum of three dozen*)

Sausage Stuffed Mushrooms

Jumbo mushrooms stuffed with Italian sausage and seasonings.
\$18.00 per dozen (*minimum of three dozen*)

Hawaiian Ahi Tuna Tartar on Wonton Crisps

Fresh Sashimi grade Ahi Tuna tossed with Shoyu sauce,
Sweet Maui onions, and Diced Tomatoes. Served on a Wonton Crisp.
\$30.00 per dozen (*minimum three per dozen*)

Coconut Prawns with Sesame Plum Sauce

Hand breaded Coconut Prawns served with our house made Sesame Plum Sauce.
\$24.95 per dozen (*minimum of three dozen*)

Prosciutto Wrapped Roasted Asparagus Spears

\$26.00 per dozen (*minimum of three dozen*)

Salads

All salads are served family style in a large bowl, unless individual portions are requested. Bread is served with all salads except for the Southwestern Chicken Salad, which comes with tortilla chips.

Chicken Riviera

Sliced, grilled chicken breast atop a bed of fresh spinach topped with walnuts and parmesan cheese and served with our honey mustard dressing. \$8.25 per person. (Minimum of 10)

Baby Spinach & Bacon Salad w/Blue Cheese Vinaigrette

Fresh baby spinach, bacon, chopped egg, and toasted almonds, tossed in our blue cheese vinaigrette. Craisins may be substituted for pecans.
\$8.25 per person. (Minimum of 10)
Add rotisserie chicken...\$2.00

Caesar Salad W/Your Choice of Accompaniment

Sliced breast of chicken or tossed romaine hearts, with parmesan cheese, croutons. Served with tomato, and lemon wedge. \$6.99 Add \$2.00 for bay shrimp or Chicken.

Southwestern Chicken Salad

Grilled chicken breast atop a bed of fresh greens tossed with black beans, corn, diced tomato, green onions, cheddar cheese, and our Southwestern style ranch dressing.
\$8.99 per person (minimum of 10)

Pasta Salad

Al dente rotini pasta, blanched broccoli, salami, marinated Artichoke hearts, green & black olives, and red onion tossed in our Italian-ranch dressing. Salami can be substituted for extra broccoli.
\$6.99 per person. Add Chicken for \$2.00 (minimum of 10)

Walnut Pear Salad

Baby greens, Point Reyes Bleu Cheese crumbles, onion, candied walnuts, Anjou pears, and balsamic dressing.
\$6.99 per person (minimum of 10)
Add shredded rotisserie chicken...\$2.00

Family Green Style Salad

Served with lots of fresh veggies and your choice of dressing. \$5.95 per person (minimum of 10)

Oriental Chicken Salad

Crisp chopped greens, marinated chicken breast, crispy fried rice noodles, toasted almonds, green onions, diced tomato, & celery tossed with our ginger soy dressing and topped with mandarin oranges & sesame seeds. \$8.99 per person (minimum of 10).

Point Reyes Bleu Cheese Salad

Crisp wedges of Ice Berg lettuce, crumbled bacon bits, diced Roma tomatoes, green onions, Point Reyes Blue Cheese, and sliced egg. Served with a side of Bleu Cheese dressing. \$6.99 per person. Add chicken for \$2.00. Add Bay Shrimp for \$4.00. Add fresh Dungeness crab for \$7.00. (Minimum of 10)

Three Salad Sampler (minimum of 24 people).

Choose any three salads from above. Served with rolls and butter. Priced accordingly.

Half Salad and Cup of Soup (minimum of 24 people)

Choose any salad above to go with a cup of soup. Priced accordingly.

Lunches to go...

Our "to go" lunches are individually boxed and labeled for you. We will include everything that you may need right in the box!

Signature Sandwiches

*All sandwiches served with assorted chips, fresh whole fruits, and a cookie. \$9.00
Add a bottle of water or soda for \$1.00. (Minimum of 10)*

Please choose two of the following sandwiches...

New York Style Turkey Salad Sandwich

Fresh roasted turkey, celery, onions, mayonnaise, Dijon mustard, bacon, lettuce, and tomato. Served on whole wheat bread.

Chicken Salad Sandwich

Chicken salad with cucumber and spicy sprouts, served on whole wheat bread.

Deli Style Sandwiches

An assortment of turkey or ham, Swiss and Tillamook cheddar cheeses, lettuce, mayonnaise, tomato, and mayonnaise and Dijon mustard.

Fajita Wrap

Chicken fajitas, in a flour tortilla wrap. It's delicious!

Chicken Caesar Wraps

Choose from grilled or Cajun seasoned chicken.

Tri-Tip Dip

Slow roasted aged Tri-Tip roast on a French baguette. With Horse Radish, tomato, lettuce, and Gorgonzola cheese served with au jus.

Vegetable Sandwich

Lettuce, tomato, cucumber, spicy sprouts, swiss or cheddar cheese, served with mayonnaise and Dijon Mustard on whole wheat bread.

Sandwich Platters

Salad Sandwich Platters

Your choice of chunk white Albacore tuna, or egg salad. Sandwiches come with your choice of fresh or toasted bread and all the fixings.

Serves 12- 15 for \$

Serves 16-20 for \$

Clubhouse Platter

A classic for any luncheon, this platter is a feast for the eyes and the taste buds.

Serves 12-15 for \$69.50

Serves 16-20 for \$

Chicken Caesar Wrap Platter

Grilled, diced chicken breast, romaine lettuce, Parmesan cheese tossed in our garlic cream Caesar dressing and served in a flour tortilla wrap.

Served 12-15 for \$75.00

Serves 16-20 for \$148.50

Prime Rib Minis Platter

Shaved prime rib on mini fresh rolls with creamy horseradish, red onions, and roasted red peppers (on request).

Serves 10-12 for \$89.95

**add potato, or green salad and a cookie to any platter above for \$2.00 extra per person*

**assorted canned soda & bottled water available for \$1.00 each*

Luncheon Buffets...

Sandwich and Salad Bar (minimum of 25 people)

\$9.00 per person.

Breads... Your choice of two.

French, Wheat, Dark Rye, Sour Dough, Croissant, Ciabatta, and Tortilla wraps.

Meats...Your choice of three between meats and sandwich salads.

Roast Turkey, Honey Ham, Roast Beef, Italian Salami, Pepperoni, Corn Beef, or Pastrami.

Sandwich Salads...

Almond Chicken, New York Style Turkey, Egg Salad, Tuna Salad.

Cheeses...Your choice of two.

Tillamook Cheddar, Swiss Emmentaler, Provolone, Tillamook Pepper Jack, shaved Parmesan.

Salads...Your choice of two.

Pasta Salad, Red Skinned Potato Salad, Green Salad, Caesar Salad, Macaroni Salad.

Soup and Salad Bar (minimum of 25 people)

\$9.00 per person

Salads...Your choice of two entrée salads (see salads)

Soups...Your choice of two.

Our award winning Clam Chowder, Cream of Broccoli, Minestrone, Vegetable Beef, Chicken Chili, Country Potato and Bacon, Creamy Tomato and Basil Ravioli. Dungeness crab and Lobster Bisque...add \$2.00 per person.

Hot Lunches...

Our hot lunches come with a green salad served with your choice of two dressings.. Served buffet style and a minimum of 25 people.

Rustic Lasagna

Our house made three cheese lasagna with Italian Sausage and ground beef in our Northern Italian Mushroom sauce. Served with Garlic Bread. \$9.00 per person.

Chicken & Wild Mushroom Lasagna

Pasta layered with fresh mushrooms, chicken, spinach, and cheeses, all covered in a creamy roasted tomato sauce. Served with garlic bread. \$9.50 per person.

Sherry Chicken

Boneless skinless breast marinated in our creamy sherry mushroom sauce. Served with white rice. \$9.00 per person.

BBQ Salmon

Fresh grilled BBQ Salmon served with wild rice pilaf and chef vegetables. \$12.50 per person.

Chicken Parmesan

Breaded boneless chicken breast topped with marinara and shaved Parmesan and Mozzarella cheese. Served with cheese tortellini in white sauce. \$9.75 per person.

Eggplant Parmesan

Breaded eggplant topped with marinara and shaved Parmesan and Mozzarella cheese. Served with cheese tortellini in white sauce. \$9.00 per person.

Rotisserie Chicken

1/2 Rotisserie chicken served with rice pilaf and chef vegetables. \$9.25 per person.

Rotisserie Ribs

1/2 Rack of Baby Back ribs served with rice pilaf and chef vegetables. \$11.75 per person.

Meatloaf

Our house made Meatloaf served with garlic mashed potatoes and chef vegetables in a wild mushroom demi-glace. \$9.50 per person.

All American Buffets...

Our all American Buffet comes with potato chips and potato and Macaroni Salad. Minimum of 25 of people.

Build Your Own Burger and Hot Dog Buffet

Includes hamburgers and hotdogs and all of the condiments. Served with baked beans. \$8.95

BBQ Buffet

Caroline Pulled Pork, shredded rotisserie chicken served with baked beans.

\$9.95 Add on...Baby Back Ribs \$3.50

Dinner Entrees...

Prime Rib Dinner

10 oz. cut of hand rubbed, grade A beef, garlic mashers or rice pilaf, chef's vegetables, green salad and dinner rolls. \$20.50 per person.

Sherry Chicken Dinner

Chicken breasts marinated in our mushroom sherry cream sauce. Served with white rice, chef's vegetables, green salad and dinner rolls. We can provide Teriyaki or Honey Dijon Chicken at the same price. \$13.25 per person.

Lasagna Dinner

Our homemade lasagna (meat or vegetarian) made with your choice of marinara or meat sauce. Served with green salad and garlic bread. \$11.25 per person.

Combination Italian

Served with your choice of two of the following: Spaghetti, Fettuccini Alfredo, Manicotti, or Tortellini. Served with green salad and garlic bread. \$13.50 per person.

Blackened or Grilled Halibut

Grilled Alaskan Halibut or Alaskan halibut dredged in our blackened seasoning and pan fried. Served with rice pilaf, chef's vegetables, green salad and dinner rolls. \$18.50 per person.

Grilled Salmon

Fresh salmon grilled to perfection and then topped with your choice of Shrimp Dill, Lemon Butter, Avocado cream, or blackened. Served with rice pilaf, chef vegetables, green salad and dinner rolls. \$17.50 per person.

Sliced Roast Beef & all the Trimmings

Slow roasted beef, mashed potatoes, vegetables, green salad, rolls and butter, and plenty of gravy accompanied by fresh rolls. \$12.50 per person.

Roast Turkey & all Trimmings

Tender roast turkey, mashed potatoes, stuffing, green salad, rolls and butter, and plenty of gravy accompanied by fresh rolls. \$12.50 per person.

Dungeness crab Stuffed Chicken

Succulent Dungeness crab, cream and goat cheese inside a tender chicken breast and baked to perfection in our garlic cream sauce. Served with your choice of rice pilaf or garlic mashed potatoes, chef's vegetables, green or Caesar salad and dinner rolls. \$20.50 per person.

Rib Eye Steaks & Potatoes

Flavorful Grade A, 10 oz seared to hold in all the juices. Served with au gratin potatoes, garlic mashers, or baked potatoes, chef vegetables, green or Caesar salad, and dinner rolls. Fresh homemade horseradish sauce upon request. \$19.50 per person.

Pollo Saltimbocca

Boneless chicken breast, prociutto & mozzarella cheese with a rich Marsala glaze. Served with garlic-Parmesan mashed potatoes, with seasoned vegetables. \$14.50 per person.

Chicken Parmesan

A pan-fried breaded chicken breast topped with marinara, mozzarella & Parmesan cheeses, and baked. Served with Fettuccine Alfredo. \$14.50 per person.

Dinner Buffets...

All our dinner buffets are a base price of \$10.00 per person. The buffet will include your choice of two salads, two starches, two vegetables, rolls and butter. (Minimum of 35 people)

Salad Choices...

Green salad and choice of two dressings.
Caesar salad
Potato salad
Macaroni salad
Pasta salad
Three Bean salad
Spinach salad
Coleslaw
Asian Slaw
Fruit Salad

Vegetables Choices...

Green Beans
Corn
Steamed Carrots
Steamed Broccoli & Cauliflower
Oriental Vegetables
BBQ Baked Bean
Corn On the Cob

Starch Choices...

White rice
Wild Rice Pilaf
Creamy Mashed Potatoes
Garlic-Parmesan Mashed Potatoes
Au Gratin Potatoes
Stuffing
Tortellini

Entrée Add On...per person

Beef

Roast Beef	\$4.50
BBQ Beef	\$1.50
Prime Rib	\$10.50
Filet Mignon	\$14.50
Meatloaf	\$3.50
Beef Stroganoff	\$3.50
Chicken Fried Steak	\$5.00

Chicken

BBQ Chicken	\$5.00
Sherry Chicken	\$5.00
Parmesan Chicken	\$5.00
Teriyaki Chicken	\$5.00
½ Rotisserie Chicken	\$5.00
Lemon Chicken Picatta	\$5.00
Chicken Cordon Bleu	\$5.00

Seafood

Grilled Salmon with choice of two add on \$8.50
(*Avocado Cream, Shrimp Dill, Cucumber Dill, Lemon Butter*)

Blackened Salmon \$8.50
Sesame Crusted Ahi Tuna \$10.50
Blackened Halibut \$10.50
Cedar Plank Salmon \$8.50
Miso Salmon \$8.50
Deep Fried Prawns \$7.50
Scampi Prawns \$8.50
Dungeness crab Cakes \$10.50
Snow Crab Claws \$market per pound
King Crab \$market per pound
Lobster Tails \$market per pound
Dungeness crab \$market per pound
Grilled Sea Scallops \$market per pound

Pasta

Classic Meat Lasagna \$3.50
Chicken and Wild Mushroom Lasagna \$4.50
*Manicotti \$3.50
Dungeness Crab Tortellini \$10.50
Lobster and Wild Mushroom Risotto \$12.50
*Pasta Primavera \$2.50
*Wild Mushroom, Pea, and Tomato Risotto \$3.50
Chicken and Mushroom Ravioli \$4.50
*Spaghetti Marinara \$1.50
Spaghetti Bolognese \$2.50

Vegetarian

Vegetarian Casserole (no cheese) \$3.50
Mushrooms, Rice Pilaf, Dice Roma Tomatoes, and Squash in a creamy mushroom sauce
Portobello Mushroom, Roulade \$5.50
Oven roasted Portobello mushroom stuffed with chevre cheese, spinach and caramelized onions. Topped with a porcini-morel mushroom ragout and frizzled onions
Eggplant Lasagna \$4.50
Fresh sliced roasted eggplant and squash layered with fresh mozzarella and Parmigiano-Riggiano

Pork

Pork Chops with Country Gravy \$4.50
Marinated Pork Loin with Mushroom Demi-glace \$4.50
Pork Chop filled with Sage stuffing \$4.50

Desserts

(Prices are for buffet dinners)

New York Cheesecake with Strawberries \$2.75
Chocolate Toffee Mouse Cake with Kahlua \$4.50
Oreo Cheesecake \$4.50
Assorted Tortes \$2.00
Amaretto Cheesecake \$3.25
Large Fudge Brownie \$1.75
Apple Pie Tortes \$4.50
Lemon Meringue Pie \$3.00
Berry Crisp \$3.00
Assorted Cookies \$1.75
Chocolate Cake \$2.00